



We're proud to be championing British farmers and producing fresh food sustainably.

2 courses 45/ 3 course 55

Includes glass of English sparkling wine

Starters

Chicken Liver Pate with Figs and a Cherry Amaretto Compote and Focaccia

Chilli and Garlic Prawns with Pea Shoots, Spring Onions and a Lemon Crown

Smoky Tomato and Fire Roasted Red Pepper Soup with Focaccia and Herb Oil

Cheese Garlic Ciabatta with Chilli Chutney

Charred Leeks and Artichokes on Romesco Sauce with Tomato Salsa and Toasted Hazelnuts and Pea Shoots

Mains

Featherblade of beef, tenderstem, roasted carrots, pomme puree

Oven Baked Plaice, served with crushed jersey royals, samphire, cavolo nero and caper butter sauce

9oz Sirloin Steak with Parmentier Potatoes, Chimmichurri and Watercress

Butternut and Sage Orzo with Pan fried Asparagus, Garlic Gremolata and Pea Shoots (vg)

Pan Fried Chicken Gnochhi with Ratatouille Vegetables and Rich Tomato Sauce

Puddings

Lemoncello Baked Alaska, lemon sponge, vanilla ice cream, toasted meringue and candied lemon peel

Chocolate Brownie with cherry Amaretto compote, Vanilla Ice Cream and a Chocolate Tuille

Apple Tart Tatin, Salted Caramel Ice Cream with ground almonds (vg)

British cheese board Davidstow cheddar, Somerset camembert & stilton. seeded crackers, quince jelly

Judes ice cream (vg)

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.

Tables of 4 or more are subject to a discretionary service charge of 12.5%.

An adult's daily recommended allowance is 2000 kcal.

Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (V) vegetarian, (Vg) vegan.

